

HIGHLAND FINE WINE SEPTEMBER 2016 HALF CASE - RED

Sivas Zinfandel - Sonoma County, CA (Mixed/Red Club) \$19.99

The name Sivas is the modern-day Turkish derivation of "Sebasteia," the city named for Emperor Augustus two thousand years ago, and the historical origin of the surname. Not as heavy or jammy, it's a bold, spicy red with surprising smoothness and a nice, long finish. Enjoy it with Indian short ribs, meatball and provolone sub sandwich, or dry-rubbed salmon tacos with tomatillo-avocado slaw.

Cantele Salice Salentino Riserva Negroamaro - Puglia, Italy (Mixed/Red Club) \$14.99

The Cantele family owns 50 hectares of land and manages another 150 hectares owned by other growers. Cantelle is produced from 100% Negroamaro that the Cantele team deftly cultivates to ensure that the final product is well balanced. The result is a stunning wine that exudes aromas of Bing cherries, wild herbs, rhubarb, and cranberries with hints of smokiness. Pair this medium-bodied wine with grilled meats, pasta dishes with pork or beef ragu, or an antipasti board of salami and hard cheeses.

Vistalba Corte C Malbec Blend - Argentina, Mendoza (Mixed/Red Club) \$13.99

Corte, from the Spanish 'to cut or blend' is a unique combination of 20% Cabernet Sauvignon added to enliven the spicy 80% Malbec, providing a rich texture. All grapes are hand harvested from old vines planted in 1948, 950m above sea level. Corte is a ripe and very floral blend with notes of marigold, brown butter, blackberry and cassis. Pair it with roasted pork, beef tenderloin, herb roasted lamb, beef stew, or sirloin steak.

Gomez Cruzado Crianza Tempranillo Blend - Rioja, Spain (Red Club) \$19.99

Gómez Cruzado wines begin in a traditional landscape of small vines in the most elevated areas of Rioja Alta and Alavesa, where great wines strongly rooted in their terroir can be created. Cruzado's grapes grow in three very different terroirs: Alto Najerilla, Bajo Najerilla and Sierra Cantabria. Blended with 80% Tempranillo and 20% Grenache, it is eminently fruity, with cherry, spicy with vanilla, smooth and complex. Pair this wine with lasagna, pizza, and Mexican dishes.

Raisins Gaulois Gamay - Morgon, Beaujolais France (Red Club) \$15.99

This young-vine Gamay comes from a founding estate of the natural wine movement and is crafted with biodynamic grapes grown mostly in the Morgon cru of France's Beaujolais region. Pop it in the fridge about 30 minutes before serving for easy-drinking freshness that's ripe with juicy red fruits, minerality, and baking spices on the finish. Easy enough to drink solo, but with enough oomph to stand alongside burgers and brats off the grill!

Paolo Scavino Rosso Blend- Piedmont, Italy (Red Club) \$11.99

Paolo Scavino is an historical winery in the Barolo region. Rosso is a blend of Dolcetto, Barbera, and Nebbiolo. The grapes combined together to offer a fresh, aromatic, and charming wine with a Piedmontese character. It has expressive, continuous and delicate aromas of red cherries and spices, with supple structure. Rosso is a delicious red which expresses the brightness of the youth, and pairs well with vegetarian dishes, light antipasti, white meat, seafood, and soft cheeses.

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Clot d'Encis Blanc - Catalonia, Spain (Mixed/White Club) \$14.99

Clot D'Encis Blanc is a white blend made from Garnacha, Macabeo, Sauvignon Blanc, and Chenin. The winery also produces extra virgin olive oil, almonds and sweet fruit. The vineyards are located near the limestone massif of "Els Ports" mountains linking the Catalans. Clot d'Encris has an intense aroma of almonds, prunes, raisins, varnish, and anise. Pair this wine with mediterranean dishes, paella, chicken scallopini, sautéed shrimp, and vegetable lasagna.

Scarpetta Pinot Grigio - Veneto, Italy (Mixed/White Club) \$14.99

Scarpetta's Pinot Grigio derives from three of the best vineyards in Friuli, located along the Isonzo River, the hills of the Collio, and the hills of the Collio Orientali del Friuli. This wine is light and dry with floral aromatics of white flowers, stone fruits such as apricots and peach, and hints of minerality. It is crisp and dry with medium high acidity and tastes of stone fruits, lavender, honey, pear, white flowers and minerals. Although perfect on its own as an aperitivo or with prosciutto, it is great with elegant chicken, pork and fish dishes.

Villa Chiòpris Sauvignon Blanc - Friuli, Italy (Mixed/White Club) \$13.99

Villa Chiòpris is a charming bed and breakfast snuggled into tranquil vineyards in Friuli-Venezia-Giuli, where the plain meets the Roman ruins of Aquileia. Fresh breezes of the North are softened by the warmth of the Adriatic sea at Villa Chiopris. It has an intense bouquet recalling sage, green-pepper and hazelnut. On the palate it is aromatic with a good finish. Pair this wine with fish and vegetable risotto, shellfish, and seafood.

Domaine Jean-Louis Mothe Chablis - Bourgogne, France (White Club) \$21.99

Jean-Louis Mothe represents four generations of working a 42 acre domaine which covers the Chablis, Petite Chablis, 1er and Grand Cru appellations. The Domaine practices sustainable agriculture, which is very close to Organic practices. This elegant and refreshing 100% chardonnay presents green apple, mineral, and flint aromas with a slight grapefruit note. It is full-bodied with ripe fruit, steely minerality, and crisp acidity. Pair this Chablis with tapas, chicken, seafood, grilled fish, or smoked salmon.

Vinabade Albariño - Rias Baixas, Spain (White Club) \$15.99

The Vázquez family has been making Viñabade in the heart of the Salnes Valley for 50 years. The granitic soil and Atlantic climate provide perfect growing conditions for Albariño, producing bright wines with excellent minerality. This Albarino boasts a floral nose with notes of apple, apricot and peach. Pair this wine with Thai or Indian fare, grilled chicken, fish, and shellfish.

Azoi Vinho Verde - Leiria, Portugal (White Club) \$11.99

The cobblestone town of Leiria is located in the Centro Region and sub region of Pinhal Litoral, about halfway between Lisbon and Porto. Azoi is produced from 80% Loureiro and 20% Alvarinho, providing notes of white floral, lime, and green freshness on the nose and palate. Overall, it's lightly fizzy and possessed of zippy acidity; you'll want to have a plate of shellfish on hand when you open this wine.